NEW ENGLAND FARMER.

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COMMUNICATION.

For the New England Farmer.

HOW TO RAISE THREE CROPS FROM ONCE PLOUGHING.

In my communication published in the N. E. Farmer of Nov. 22d, 1832, vol. xith, p. 154, I only gave you the result of the first of the three crops, but think I promised to give you further information, should it be necessary. And I am now happy to say that after the turnips the two other crops have succeeded well last year, 1833; the grain sowed on them looked very well in the spring, and all who saw it anticipated a large crop; but towards harvest although there was a good growth the stalks looked thin, and at harvest the timothy was as tall as the grain and in some instances overtopped it. The crop however was a good one in quality and a middling one in quantity. It appeared in harvesting that owing to the grass having been sown at the same time with the grain, and so early that it had too much possession of the ground and bound it up which prevented the grain from tillering. This, however, might be obviated, by sowing 2 bushels of grain instead of 5 or 6 pecks to the acre, or by sowing the grass seed later than the grain, or in the spring. I did not grudge the loss of part of my crop of grain, because my grass had now in the fall got full possession of the ground, and the straw was nearly one third timothy, and this summer I have harvested the 3d crop, and the hay was the largest and thickest of any meadow that I have at any time laid down or cultivated, and it promises to give as good a crop for a number of years, and the sward which is entirely covered feels quite light under the foot. B.

Bridgeport, 31st August, 1834.

From the Baltimore Farmer.

CORN-STALK FODDER.

We give on another page of our paper an extract from the N. E. Farmer, on the subject of saving corn fodder; which we recommend to the attention of our readers.

The season is now approaching, when that business will commence; and from the long drought of the season, the crop of grass must be very short, which will give to the corn fodder an unusual value. We had by physiological reasoning on the functions of leaves, and other parts of the plant, come to the same conclusion which is proved by the experiment of Mr. Clark, in the essay alluded to; though we have never before seen the result of direct experiment on the point of the crop of corn being injured by topping in the usual way. The sap of the plant is carried from the root in its appropriate vessels, through the stalk to the leaf, where it is spread out on an extended surface for the purpose of evaporation. The leaves here perform the same office for the plant which the kidnies do in the animal system, by carrying off the aqueous particles from the blood, and fitting it for assimilation. The sap carrying in solution the gases which compose the substance of the grain, is exposed in the cells of the leaf to the action of light, heat, and electric fluid; and having parted with the surplus watery particles by evaporation, and brought the oxygen, hydrogen and carbon in closer contact, the laws of their cohesive attraction are enabled to operate, and a union of these gases gradually taking place in the proper juices, as they descend from the leaf in their appropriate vessels, until arriving in their descent at the receptacle formed for the grain, where an oxydation of the juices takes place in such a degree as to form mucilage, starch, saccharine matter, &c. which we have already shown may be converted into sugar by the addition of a small proportion of oxygen. It will be seen by this view, that the nutritious particles must be first elaborated in the leaf, and return to the ear before the corn can be formed; and consequently, nourishment to the ear is derived from that portion of the stalk which is above it, and can receive no further aid from the stalk after the operation of topping the corn in the usual way. The sap which is taken up by the root after the excision close to the ear, is all evaporated at the wound inflicted by the operation, and cannot benefit the grain.

We will advert to this subject again in future, and will probably make it appear, that the portion of stalk below the ear contains much more nutriment than the part which by so much labor is saved in the present mode of curing fodder, and even more nourishment than a crop of clover that the same ground would produce.

From the same.

GOOD NEWS FROM THE LOWER COUNTIES.

Dr. Ducatel visited our office a few days ago, on his return from his Geological survey of the Eastern Shore and Lower Counties of Maryland. He informs us, that he has discovered marl in great abundance on the banks of rivers in Calvert and Charles counties, and on the Eastern Shore. If this discovery is turned to its proper use by the farmers, who have it in their neighborhood, it will be of much more value to the country than the gold mines of Georgia and other states where that mineral has been found, will ever be. If this marl should turn out to be as beneficial to the soil, as that with which we have been acquainted for the last fifteen years in the state of New Jersey, it will, if properly applied, quadruple the value of their land in five years.

There is great variety in the quality of marl; some abounds with undecomposed shell, so as to require burning, and will be little different in its effects from the hydrate of lime; marl of other kinds is composed of disintegrated shells, which have been decomposed by some acid supplied by the earth, and where this acid is the sulphurous, the marl is essentially the same as plaster of paris.

We have known an experiment with the Jersey marl on potatoes—A piece of ground was selected for the purpose: one portion was planted without manure, another with the usual quantity of stable manure, and a third with marl—It is many years ago, and the quantity yielded is not now recollected, but the size of the potatoes in the different experiments is quite fresh in our recollection. Those without manure were little larger than hickory nuts; those with the manure were tolerably fair potatoes, about the usual size; those produced by the marl were very large, and one being weighed reached the weight of 1 lb. 4 oz.

The best way decidedly, of using this marl is as a top-dressing on clover, and then turning in the sward while the grass roots are still full of sap.

We have known land that would produce nothing but the poorest pasture, after dressing with ten cart-loads of marl to the acre, produce the following season, one and a half tons of hay.

Dr. Ducatel has promised us specimens of the different kinds of marl he has discovered, and we have taken measures to obtain some specimens of the Jersey marl beds, that we may by comparison determine their similarity.

VETCHES, &c. PLOUGHED IN.

Under this article may be included all sorts of green manure. Amongst the most active parts employed as manure, I have found the wild species of the genus Sinapis, ploughed in fresh in the bottom of turnip drills, at the rate of twenty tons per acre. The produce brought by auction £12, while the rest of the field manured with twenty tons of farm-yard dung, brought only from £9 to £10 per acre. Other weeds, such as nettles, thistles, ragwort, &c. produce crops superior to farm-yard dung. Potato stems, fresh ploughed in on clover lea for wheat, I have found to produce crops exceeding by two bolls per acre in quantity, with more proportionate weight of straw, the other parts of the same field manured with farm-yard dung, but otherwise under the same circumstances. The stems from three acres of good potatoes, will manure an acre for wheat to much better purpose than 15 tons of farm-yard dung, the usual quantity allowed in that part of the rotation; clover after wheat being the crop which generally precedes fallow. Under the head of "green manure," I may mention an experiment I this year made with pea-straw converted into dung without the aid of cattle. Having something of that sort on hand about the middle of last May, and being in want of some loads of manure to finish a potato field, I had the peas thrashed at the mill, and the straw and chaff carried to the side of the potato field, and made up like a large hot-bed, giving each layer of straw an ample watering. Fermentation soon commenced: and by the fifth day the mass was so far decomposed as to be easily filled into the carts. The effluvium in filling was almost intolerable. It was in this state laid in the bottom of the drills; the sets of potatoes were planted above, and the earth ploughed over the whole. Notwithstanding the dry nature of the ground, and the dry state of the weather in the summer months, the part of the field manured with decomposed pea-straw yielded a better return than where farm-yard dung was applied.—*Loudon.*

MARCH OF IMPROVEMENT.

A distinguished French citizen has founded an establishment for the preparation of food, to supply the inhabitants of Paris with good dinners ready cooked, at their doors. Vehicles loaded with victuals are to ply the streets at all hours. "Behind these vehicles will be very splendid beufets filled with pullets, chickens, and game of every sort, &c. ready for the spit. A trumpet will announce the approach of the gastronomic omnibus, and will probably attract numerous purchasers."

From the N. Y. Courier & Enquirer.

GEOLOGY.

We feel much gratified at the prosperous appearance of the Baltimore Union Lyceum. It is one part of the plan of this association to procure specimens in Geology and Botany of all that can be found within a circle of five miles round Baltimore, and in all cases to obtain duplicates or triplicates of each article, that they may have specimens to exchange with other lyceums at a distance, for such articles as do not exist in this place. It is evident that this plan if persevered in, will in a short time present us with a cabinet of minerals and a hortus siccus that may contain a specimen of every mineral and valuable plant in the United States. This would form a most valuable auxiliary in education and in the arts, as well as in agriculture. No class of persons would be more benfitted by such information than the farmers. We will give an instance in point.

About twenty-five or thirty years ago, an English gentleman, who was on a visit to Philadelphia, took a ride into the country on the Jersey side of the Delaware. About 14 miles south of the city, he discovered large banks of a black earth—on riding up to the tavern he inquired of some persons if they knew what was in those banks? No one knew there was any thing of value contained in them. He told them that those banks were of more value than the mines of Peru; that it was marl; and informed them how to use it. It was used and found to be an invaluable manure. If we were to say that this piece of geological information had been worth a million of dollars to that state, we should be far below what has been realized. Whole districts have been reclaimed from the most perfect sterility, to become the most luxuriant meadows, by the use of this marl. So much for a knowledge of Geology.

HINTS TO SPORTSMEN.

This being the season for shooting birds, cows, and other animals, not excluding sometimes full grown children, a few general hints for the department of the field may be serviceable—so here they are:

If you are going more than a mile from home, and there are *three* of you, take a gig—it cuts a dash, and saves shoe leather.

Carry plenty of *salt* with you, for such game as *Muscovy Ducks* can be caught by sprinkling it upon their tails.

Be sure and let the muzzle of your guns project a quarter of a yard each out of the gig, to show all the people on the road that you are sportsmen, and know a thing or two.

On no account shoot game until you have got beyond the outskirts of the city, for the game may be diseased.

Take aim with both eyes shut—for the birds thinking that you cannot see them, will not take the trouble to fly away.

Take care that you do not shoot a cow or hog, instead of the sparrow you aim at.

If a tom-tit should stand in your way, do not shoot it, for powder and shot cost money; but knock its brains out with the butt-end of your gun.

The guns of least repute among our common sportsmen are the best, *those that scatter their shots the widest*, as there is more chance of hitting the object; for if one won't, another will.

Good ducking may be had near any of the farm houses. If a farmer should attempt to expostulate with you, give him a little of the *science*.

In the choice of dogs be very particular.—The bull dog and common cur are the best, the one for defending you against intruders, and the other for keeping away the shot.

Pay no regard to orchards and gardens, fruit and vegetables are worth nothing now, and a sparrow is not to be sneezed at.—*Spy.*

STRAWBERRY WOMEN.

The women employed in gathering and conveying strawberries to London cannot be estimated at less, during the time they are in season, than two thousand persons. Part of these are the inhabitants of the adjacent towns, but a great number of them are young women who migrate annually from Worcestershire, Shropshire and Wales, and after the strawberries, raspberries, currants and gooseberries are passed, return to the country in time to assist at their harvest, having usually during their migration saved enough to buy a good stock of clothes, and to lay by some money towards their support during the following winter. They are in general very industrious, neat, and well conducted in their behavior.

From the Genesee Farmer.

CULTURE OF CUCUMBERS.

It was not until a few days past that I received the 18th No. of the Genesee Farmer, in which there is a very interesting communication on the culture of melons. I design now only to say a few words respecting the advantages of using straw in trenches according to the recommendation of Judge Buel—a suggestion with which I was equally pleased with D. T.—and these simply in reference to the raising of cucumbers. My object however is to draw the conclusion that similar results may be attained by a like preparation for any other vines belonging to the same natural family.

Cucumbers are very difficult to grow in our gardens to any extent, in this part of the country. As soon as the vines arrive at a bearing state, and produce a scanty supply, they begin to sink under the effort and speedily become exhausted. It is only in low moist places that we can raise them plentifully.

Early in the spring I had a small piece of ground prepared in my garden, by digging a trench about twelve inches wide and as many deep; and not more than thirty feet in length—in the bottom of which fresh straw was laid and made compact to the depths of two or three inches. The earth was then replaced, raising it high enough to form a gentle ridge. Thirteen vines survived the injuries of the frost and insects, and the product of these was indeed extraordinary. I can safely say that we gathered *several bushels* of cucumbers from them. They began to bear early, continued to grow luxuriantly for a length of time; and have at last only given way beneath the intense fervor of the dog days.

My object as I have stated, in detailing the successful result of this trial, is to show that the same preparation will doubtless be well adapted to the growth of melons. The quality of the melons will probably be also rendered more delicious than by the free use of manure—a practice which however it may increase the number, must always materially impair the excellence of a fruit of such delicate and exquisite flavor.

In making these remarks, it is far from my intention to detract from the merits of the other modes recommended by D. T. *They* are at least highly valuable, inasmuch as they will insure an abundant supply of melons at an earlier period of the season. The mode I have detailed may be a useful auxiliary in contributing to a succession.

Beaverdam, Va. 8mo. 20th. T. S. P.

ITEMS OF ECONOMY, &c.

Steel Busks. It is extremely probable that whatever conducts the electricity of the body from it, will occasion direct debility. With this view, I have long been in the habit of causing females, who use steel supports in their stays, to lay them altogether aside. The experiments on Caspar Hauser confirm this supposition.—*Med. Quarterly.*

Balm blossoms, steeped in water, color a pretty rose color. This answers very well for the linings of children's bonnets, for ribbons, &c. It fades in the course of one season, but it is very little trouble to re-color with it. It merely requires to be steeped and strained. Perhaps a small piece of alum might serve to set the color, in some degree, in earthen or tin.

White maple bark makes a good light brown slate color. This should be boiled in water, set with alum. The color is reckoned better when boiled in brass instead of iron.—*F. H.*

The purple paper, which comes on loaf sugar, boiled in cider, or vinegar, with a small bit of alum, makes a fine purple slate color. Done in iron.

Wool. Mr. Grant, of Walpole, N. H. sold a lot of full blood Saxony a few days since at $1; the highest price we have heard of in this region. From the Saxony fleeces, however, all but the finest wool is picked out before selling; and the amount of fine wool obtained from each sheep is not generally, we are told, more than a pound and a half.—*Franklin Mercury.*

Oil Soap. Take of white soap cut fine, two ounces; alcohol one pint; oil of rosemary 1-4 of an ounce; mix and set the bottle in the sun till the soap is dissolved. Useful for removing grease, paint, &c. from cloth or silk, also in strains, swellings, rheumatism, &c.

Cure for a Burn. Scrape the inside of a potato; mix oil and turpentine so as to make a poultice of the mixture, and apply it to the burn immediately, and it will extract the heat.

Elderberry Syrup. Take of the juice of Elderberry one quart; boil it to one pint; strain and add two pounds of double refined sugar; again place it over the fire; so soon it shall have boiled remove it from the fire, and when cold bottle it for use taking care to have it well covered. With a less quantity of sugar there will be danger of its becoming mouldy. As a gentle purgative, this syrup is an excellent medicine, of very pleasant taste, and is peculiarly serviceable to children who are not easily induced to take common medicine. The dose for an adult is a wine-glass full.

Remedies against Rats and Mice. Take a spoonful of flour mixed with some scrapings of old cheese, and seeds of hemlock, (cicuta) made as fine as possible. Set it where the mice haunt. If it be set in a house let it not be in the same apartment with any thing which is food for man. This mixture, according to Deane's New England Farmer, will destroy all the mice which have access to it; and the same poison will destroy rats.

Remedy for Vermin in Sheep. Mr. Coke's receipt for dressing all his flocks previous to winter, was as follows: Two pounds of tobacco, two pounds and a half of soft soap, one pound of white mercury in powder; boil in eight gallons of water one hour; part the wool once down each shoulder and the breast, and twice along each side, into which pour it; this quantity is enough for forty sheep.—*Young's Annals, vol. 19th, p.* 448.

Dairy Secret. Have ready two pans in boiling water, and on the milk's coming to the dairy, take the hot pans out of the water, put the milk into one of them, and cover it with the other. This will occasion great augmentation in the thickness and quality of the cream.

Planting Forest Trees. The best time for planting acorns, walnuts, as well as peaches, cherries and other stone fruits, is in the fall of the year, as soon as they are ripe. If they are kept long after becoming thoroughly ripe, they are apt to lose their vegetative principle.

Corn Husks for Beds. As soon as the husks of Indian corn are fully ripe, they should be gathered when they are dry and in a clear air. The outer hard husks are to be rejected, and the softer inner ones to be fully dried in the shade. Cut off the hard end formerly attached to the cob, and draw the husk through a hatchel, or suitably divide it with a coarse comb. The article is then fit to use, and may be put in an entire sack as straw is, or be formed into a mattrass, as prepared hair is. Any upholsterer can do the work. This material is sweet, pleasant and durable.

Canker Worms. A gentleman states that in Plymouth, Massachusetts, they preserve fruit trees against canker worms, by the following mixture, used as a substitute for tar. White varnish, soft soap and whale oil, one third of each mixed and applied as tar is usually. This mixture is not soon hardened by the weather, and does not injure the the trees. Another simple mode of preventing the ascent of the insects, is to wind a band of refuse flax, or swingle tow round the trunk of the tree, and stick on the band burdock or chesnut burrs, so thick that worms cannot pass between them.

Cockroaches. Take a deep plate or dish, and nearly fill the bottom part with molasses and water; set it near their haunts, with some chips from the shelf to the edge of the dish for the insects to travel on. In this way they may be caught, and apparently drowned, but will often revive when thrown out of the plate. To render their extermination sure, they should be stamped on, or thrown into a fire.

To Cure a Dysentery. Boil a pint of milk, which thicken with an egg; add one large spoonful of salt and the same quantity of allspice.

MASS. HORTICULTURAL SOCIETY.

Lansingburgh, 4th August, 1834.

Dear Sir—Having been presented, by Mr. John Ball, with a bundle of seeds collected and brought by him from the Rocky mountains and the shores of the Columbia river and its branches, I herewith send you one half of them for an experiment in Mount Auburn Garden.

Mr. Ball is a young gentleman of good education and respectable character, with a mind and constitution both well calculated for bold and daring enterprise. He set out nearly three years ago with a company called, I believe, the Boston Oregon Company, on an expedition over land to the Columbia river. Before reaching the point of destination the enterprise was abandoned by many of the company. But Mr. B. with a mind firm and steadfast, persevered through trials and hardships which those who remain in the abodes of civilization can never know; and after reaching the mouth of the Columbia, travelled thence to California, and from thence came by water round Cape Horn, and a few days since returned to meet the greetings of his many anxious friends in this place.

Whatever may be the intrinsic value of the seeds, the circumstance of his collecting and carrying them about his person through all the vicissitudes of probably more than a thousand miles travel on foot through a dreary wilderness, to bring them to his country, shows a spirit of patriotism which few young men possess.

Dear Sir, I remain yours, very respectfully,

ALEXANDER WALSH.

Hon. H. A. S. Dearborn, Pres. Mass. Hort. Soc.

EXHIBITION OF FLOWERS.

Horticultural Hall, Sept. 6.

THO. MASON, Charlestown Vineyard—variety of Dahlias, Carnations and other flowers.

E. M. RICHARDS, Dedham—a fine specimen of the Datura fastuosa, or the purple thorn apple, from Egypt.

S. WALKER, Roxbury—Dahlias and other varieties.

WINSHIPS—many kinds.

By order of the Committee,

JONA. WINSHIP, Chairman.

FRUITS EXHIBITED.

From E. HUNT, of Northampton—a new *Seedling Peach*, a very fine variety. Also, the *Ditch Apple*, an excellent apple for culinary purposes.

From R. MANNING—the *Sugar Pear of Hoyerswerda* from grafts of trees sent the Society by Mr. Prince—*Julienne, Imperatrice d'ete, Frankriel d'ete,* and *Bergamotte Rouge Pears;* all excellent varieties. Also, the Swisser *Plum* and Oslin *Apple.*

From THOS. MASON—White Gage *Plums* and Elruge *Nectarines.*

From S. POND—Duane's Purple *Plum*, Seedling *Peach*, and *Pears* S. POND.

A special meeting of the Massachusetts Horticultural Society was held at their room on Saturday, Sept. 6th, 1834, and the following business transacted:

Messrs. Simon E. Greene of Boston and Samuel Sweetser of Cambridgeport, were admitted Subscription Members.

Voted, That the first Vice President in the absence of the President be authorized to sign all deeds, relative to lands at Mount Auburn.

Adjourned to Saturday, September 13th, at ten o'clock, A. M. CHA'S. M. HOVEY,

Secretary pro tem.

☞Members of the Society having any books pamphlets or periodicals, belonging to the Library are requested to return them on or before Saturday the 20th inst.

☞The *Committee of Arrangements* for the Exhibition at Faneuil Hall, are requested to meet at the room of the Society on Saturday next, the 13th inst. at 11 A. M.

HORTICULTURAL EXHIBITION.

A GRAND exhibition of Flowers, Fruits, Green-House Plants and Shrubs will take place on the 17th, 18th and 19th insts. at Faneuil Hall, under the auspices of the Massachusetts Horticultural Society. Similar exhibitions have been made during the past year in New York, Philadelphia and Baltimore, and great interest has been thereby excited in affording the community at last, an opportunity of witnessing the advancement which has been made in the science of Horticulture, as exhibited in the choice varieties of new fruits and flowers, recently introduced from other countries; as also in the gratification of viewing the beautiful floral decorations of the place of exhibition. From the exertions which are now making here, and the universal favor which has been manifested towards the undertaking, in the offers of the loan of rare and choice plants, possessed by amateur cultivators, it is confidently expected that the Society will be enabled to make a display at once worthy of itself, and of the Metropolis of New England.

An address will be delivered at twelve o'clock on Wednesday, the 17th inst. in Faneuil Hall, by JOHN C. GRAY, Esq. ZEBEDEE COOK, JR.

Chairman of the Committee of Arrangements.

NOTICE.

THE Committee of the Massachusetts Horticultural Society, appointed to take charge of ornamental trees, flowers, shrubs, &c. request all members of the Society and others who may wish to promote the objects of the exhibition, to forward to Faneuil Hall on Monday and Tuesday, the 15th and 16th insts. such ornamental plants, orange and lemon trees, bouquets of flowers, festoons and wreaths, as may tend to increase the interest of the Show. Every plant will be carefully labelled with the name of the proprietor, and of which especial care will be taken by the Committee expressly appointed for the purpose, and should it be inconvenient to send plants in pots or tubs, they will be sent for by the Committee, to be transported by vehicles on springs, attended by careful persons, and returned in the same manner, or at the close of the exhibition, will be sold for the proprietors if requested. Contributions of *Cut Flowers* are desirable on the mornings of the 17th, 18th and 19th insts.

CHA'S. M. HOVEY, *Chairman.*

The Committee on Fruits, &c. of the Massachusetts Horticultural Society, respectfully invite all members of the Society and others who may wish to promote its objects, to furnish for the approaching exhibition, such fruits as may be deemed worthy the occasion, as grapes, plums, peaches, pears, apples, melons, &c. especially such as may be considered new, or rare, or particularly fine. They may be sent to Faneuil Hall on Monday and Tuesday the 15th and 16th insts., where Mr. Pond will receive them in behalf of the committee. Any fruit from a distance, directed as above, would probably reach Boston in good order, if properly packed. Gentlemen are requested to label all fruits with the name of the proprietor, for whose disposition they will all be reserved by the Committee, or sold for their benefit when so directed.

S. A. SHURTLEFF, *Chairman.*

Tickets for the exhibition may be obtained at the door of the Hall, at 50 cents for the whole exhibition, or twenty-five cents for one admission.

From the Cultivator.

ON THE DAIRY HUSBANDRY OF HOLLAND.

The Highland Society of Scotland, considering the advantages that might be derived from an acquaintance with the modes of managing dairies in Holland, offered, in 1831, a premium for the best report upon that subject, founded on personal observation. The premium was subsequently awarded to John Mitchell, whose report was published in 1833. We abstract from this report such facts as are likely most to interest our dairy farmers, and lead to their improvement. We will barely premise, that the products of the Dutch dairy, particularly the butter, are in higher demand than those of any other country. Vast quantities of butter are annually exported to Britain, the West Indies, &c. 116,233 cwt. of butter, and 167,913 cwt. of cheese, were brought from Holland to England in 1830. Were the same care taken in manufacturing our butter which is bestowed in Holland, we should find a brisk foreign demand for all our surplus stock. But at present our butter is inferior, will not bear transportation to a warm climate, and will not compete with that of Holland.

Pasture. The pastures in Holland have been reclaimed from the ocean. They are flat, low and moist, the water in the small canals or dykes always rising nearly to their surface. They are of course permanent, or are seldom broken with the plough. They are top dressed every third year with cow-house manure mixed with the scrapings of the small canals, and the first year after dressing, reserved generally, for hay.

Supposing the whole growth 700, the Dutch Farmers consider that there grows, for the consumption of the cow, from the beginning of spring till May, 135 parts; in June, 20; July, 135; August, 95; Sept. 55; October till winter, 80.

Cows are particularly selected for the dairy. Their price is about 9 or 10*l.* sterl. (40 to 45 dolls.) They are generally fattened and turned off to the butcher at 8 years old, and bulls at four or five. The cows are turned to pasture in March or April, and are at first covered with a very thick cloth of tow, covering the upper half of the body from the shoulders to the tail, to prevent disease from cold. They are pastured about 30 weeks. Hay is their common food in winter, though rape cake and brewers' grains are sometimes added. The byres or cow-houses are generally lofty, airy, paved with large square bricks, and kept perfectly clean. The roof is about ten feet high. There are no racks or mangers, but the food is placed in gutters, always clean, near their heads.—Gutters in their rear serve to carry off the urine and dung, and these gutters are also kept clean.

Process of Manufacture. The cows are always milked by the men, and the butter and cheese made by the women, generally of the family. Ninety cows are managed by nine men and two women. There is generally one man required to ten cows; while two women are considered enough for a dairy. The farmer reckons that he can make 100 guilders, about 40 dollars, per annum, by each cow.

Butter. There are three distinct kinds of butter made in Holland: *Grass butter*, made when the cows are at grass; *Whey butter*, from the whey of sweet milk cheese; and *Hay butter*, made in winter.

Grass butter. The cows being carefully milked to the last drop, the pitchers containing the milk, are put into the *Koelbak*, a description of which will be found in the preceding article. When the cream has been gathered and is soured, and if there is a sufficient quantity from the number of cows, they churn every 24 hours, the churn being half filled with soured cream. A little *boiled* warm water is added in winter, to give the whole the proper degree of heat, and in very warm weather, the milk is first cooled in the *Koelbak* or cooler. In small dairies, the milk is sometimes churned, when soured without separating the cream. The butter, immediately after being taken out of the churn, is put into a shallow tub, called a *vloot*, and carefully washed with pure cold water. It is then worked with a slight sprinkling of fine salt, whether for immediate use or the barrel. When the cows have been three weeks at grass, the butter is delicious, is made in fanciful shapes of lambs, stuck with the flowers of the polyanthus, pyramids, &c., and sells as high as 44 stivers, 60 or 70 cents, the 17 oz. or Dutch pound. If intended for barrelling the butter is worked up twice or thrice a day, with soft fine salt, for three days, in a flat tub, there being about two pounds of this salt allowed for fourteen pounds of butter; the butter is then hard packed by thin layers into casks, which casks are previously carefully seasoned and cleaned. They are always of oak, well smoothed inside. Before being used, they are allowed to stand three or four days, filled with sour whey, and thereafter carefully washed out and dried. Each cow, after being some time at grass yields about one Dutch pound (17 1-2 oz.) butter per day.

We beg our dairy women to mark two points in the preceding process. 1. *No salt is used but what is incorporated with and dissolved in the butter, and which is necessary to give it flavor;* and 2d, *the butter* intended for keeping *is worked from six to ten times*, to incorporate the salt, and *to separate from it every particle of liquid*, which, if left in it, would induce rancidity.

Hay Butter undergoes a like process.

Whey Butter. The whey is allowed to stand three days or a week, after being separated from the curd, when the cream is skimmed off, or the whey itself put into the churn, and the butter is formed in about an hour. By this process, in winter one pound of butter is obtained from each cow in a week, and in summer 1 1-2 pounds. The relative prices are generally, grass butter 8 1-2 stivers, hay butter 7, and whey butter 6.

Cheese. There are four kinds of staple cheese made in Holland—the *Edam* and *Gouda*, both made from unskimmed milk; and two kinds, called *Kanter Cheese* from milk once or twice skimmed.

Edam Cheese. The process of manufacture of the Edam cheese is as follows:—The milk being yearned as soon as taken from the cow, when coagulated, the hand, or a wooden bowl, is passed gently two or three times through the curds, which are then allowed to stand a few minutes; the bowl or finger is again passed through them, and they stand a few minutes. The whey is then taken off with the wooden bowl, and the curd is then put into a wooden form, (of the proper size and shape of the cheese to be made.) This form is cut out of the solid wood by a turner, and has one hole in the bottom. If the cheese is of the small size, (about 4 lbs.) it remains in this form about ten or twelve days; if the large sized, it remains about fourteen days. It is turned daily, the upper part during this time being kept sprinkled with about two ounces of purified salt of the large crystals. It is then removed into a second box or form of the same size, with four holes in the bottom, and put under a press of about 50 lbs. weight, where it remains from two to three hours, if of the small size, and from four to six if of the large size. It is then taken out and put on a dry airy shelf in the cheese apartment, and daily turned for about four weeks, when they are generally fit to be taken to market.

Alkmaar, in North Holland, is the great market for Edam cheese. It is not uncommon, to see 800 farmers at the market, and 470,000 cheeses for sale one day. The price there averages about 36s. per cwt. ($6 66.)

Gouda Cheese. This cheese is also made from the milk immediately on its being taken from the cow. After gradually taking off the principal part of the whey, a little warm water is put upon the curd, which is left standing for a quarter of an hour. By increasing the heat and quantity of water, the cheese is made harder and more durable. All the whey and water is then taken off, and the curd is gradually packed hard into a form cut out by the turner, flatter and broader than the form of the Edam cheese. A wooden cover is placed over it, and the press, with a weight of about 8 lbs. put upon it. It is here frequently turned, and altogether remains under the press about twenty-four hours. The cheese is then carried to a cool cellar, put into a tub containing pickle, the liquid covering the lower half of it. The water of the pickle is boiled, and about three or four handsful of salt melted in about thirty imperial pints of water. The cheese is not put in until the water is quite cold. After remaining twenty-four hours, or at most two days, in the pickle tub, where it is turned every six hours, the cheese after being rubbed over with salt, is placed upon a board slightly hollowed, having a small channel in the centre, to conduct the whey which runs off into a tub at one end. This board is called the *Zouttank*, upon which several cheeses are placed at a time.—About two or three ounces of the large chrystalized salt, is placed upon the upper side of the cheese, which is frequently turned, the side uppermost being always sprinkled with salt. It remains on the zouttank about eight or ten days, according to the warmness of the weather; the cheese is then washed with hot water, rubbed dry and laid upon planks, and turned daily until perfectly dry and hard.

The cheese house is generally shut during the day, but must be open in the evening and early in the morning.

Gouda is the principal market for this kind of cheese, where it sells for about 35s. per cwt.

Each cow at grass in Holland is calculated to give about three or four pounds of sweet milk cheese per day.

We omit the method of making the *Kanter Cheese*, which is similar to our skim-milk cheese—and of the cheese utensils.

The milk house is generally between the dwelling and the cow house, in a square apartment, in the corner of which is the cooler; it is airy, roomy, and paved with square bricks—the upper part serving for churning, making cheese, &c. and descending a few steps, into a sort of cellar, is the milk room, having two to four windows, which are opened or shut according to circumstances.

The cheese houses are also generally cellars, kept clean and well ventilated.

The Dutch are remarkably particular as to the quantity and quality of their salt, of which there are three kinds manufactured; and it is this, our reporter thinks, which is the principal cause of the sweet and delicious flavor of their butter, which, although well flavored, hardly tastes of salt, or rather of that acrid quality which is perceptible in the butter of Great Britain.

Cleanliness governs in all the Dutch dairies. Every dwelling-house is a model and a pattern. They seem to vie with each other on this point. The cow house is pure and clean, not a particle of filth being to be seen in it; the cows, says Mr. M. are as clean as if they were in a dining room; the milk and cheese houses, and in short every part of the house, are free from dust and dirt of any kind. The whole apartments, even the byre (stalls) and hay house, are generally under one roof; and the cleanly system, and the admirable arrangement, give that comfort and pleasure which are too often wanted in other countries.

STEAM PLOUGH.

We have seen the model of what is denominated a "Combined Wheel Plough," to be propelled by steam, the invention of Maj. Amos Tyrell, Jr. of Darien, in this county. The number of ploughs to be propelled, will depend on the amount of propelling power used. Two nominal five power engines will propel a carriage with five ploughs —and when cross ploughing for seed, will also carry a seeding apparatus and drag, performing the whole at one operation. It requires two individuals to manage the machine—a man and boy. Also, a boy, a horse, and a horse wagon, as a tender to supply coal and water as required—making a daily expense of a sum not exceeding five dollars. And at a reduced speed the machine will plough twenty-five acres per day—and if required sow and drag it in at the same time.

The feasibility of the machine depends mainly on two principles, viz:—The ease and precision of guiding, and the accumulation of power at the will of the guide, without altering the pressure of steam. Thus enabling the machine with proper modifications, to run on common or Rail Roads. The cost of a machine with five ploughs, on a fair estimate will be the same as horse teams, harness and ploughs for cultivating a fallow of one hundred and sixty acres.

We confess we know but very little of the power and application of steam—but we hazard nothing in saying, we think this machine, on fair and feasible ground will fully answer the design of its ingenious inventor—at all events we hope so.—*Batavia Times.*

COL. MACERONI'S STEAM CARRIAGE.

On Tuesday last we again took a ride in Colonel Maceroni's steam carriage. It was what they call a one-fire trip, being just five miles out, and five miles back on the Harrow road. This road is narrow, tortuous, and hilly, and when we have been on it, it has generally been much encumbered by hay and dung carts. Notwithstanding these circumstances and interruptions, which rendered this road so much inferior to most of our other roads for such an exhibition, we were surprised to find that the ten miles were performed in exactly thirty-six minutes, being an average of 18 miles the hour. It is now above nine months since we first had the pleasure of riding in this most surprising of steam carriages. In our paper of the 5th of October, 1833, we gave an account of a trip to Edgeware and back. From that time to the present day the carriage has been in constant activity, as may be seen from the accounts which have appeared in most of the London papers, as well as in our own. In the midst of last winter the Colonel's carriage ran daily for three weeks, either to Edgeware, or Uxbridge, and it has been running ever since, whenever any party of gentlemen intimated a desire to see its performance. According to our preconceived notions of steam carriages, and of the facts which regard the engines on the Manchester rail road, we should have expected that so much use would have caused a considerable wear and tear, and deterioration in Col. M's. carriage: but on the contrary, we can say from continued observation, that the machinery and boiler of this carriage are in as good order, and as perfect as they were on the day of our ride to Edgeware, on the 5th of last October. Why the admirers, and would-be-promoters of steam-travelling on common roads, have not been eager to establish one of Col. Maceroni's carriages on some turnpike road, we are at a loss to imagine! Others, whose carriages have turned out not to be worth a rush, have found moneyed supporters even before they had any thing to show! Amongst the party who accompanied us on our last Tuesday's ride, was a Danish engineer, and several other foreigners of distinction.—*English paper.*

EXTENSIVE GREEN HOUSE.

It is not perhaps generally known even among our amateurs, that there is now erecting in the vicinity of Boston the largest and most costly Greenhouse in the United States. This splendid structure is going up in Watertown, at the country seat formerly belonging to Mr. Preble, now the property of a wealthy merchant recently from China. Strolling over these grounds not long since, we looked with surprise at the style and magnitude of this building, as also of other improvements now in progress; its length will extend to nearly four hundred feet, its width in proportion, and it will cost when complete wiih its apparatus for heating, watering, and other purposes, little short of twenty thousand dollars. Its contents will embrace an exceedingly numerous and rich collection of fruits, flowers and shrubs, native and exotic, costing perhaps half as much more. One division of the building is to be appropriated we understand, to the culture of pine apples, a fruit seldom attempted in this country, yet capable some say, of being brought to as great perfection here by aid of artificial heat, as in its native climate.—*Boston Atlas.*

SMALL BEER.

The receipt below for making *small Beer* for this hot weather is too good to remain as little known. If you are disposed to insert it in your paper, you may promote the comfort of your friends and the cause of temperance.

For making 3 gallons of Beer or 1 pail full,—
Take 1 quart West India Molasses,
20 dops Oil Spruce,
15 " Oil Wintergreen,
10 " Oil Sassafras,
Fill the pail with hot water—mix them well—let it stand until it has become blood-warm—then add one pint yeast—let it remain 10 or 12 hours—bottle it—and in 3 hours it is fit for use and first rate.

TEA.

There is reason to believe that tea is not of very ancient use as a beverage in China. The ancient classical books make no allusion to it. The popular belief is, that tea was first introduced in Honan, to cure the bad quality and taste of the water. The earliest account we have had of it, is in relation to two Mahomedan travellers, who visited China in the ninth century; these, after telling us that "their usual drink is a kind of wine made of rice, mention a certain herb they drink with hot water, called sab, (tiha, tea) adding that this drink cures all manner of diseases." It was not therefore a common beverage. Be that however as it may, we are inclined to think it is a mistake to suppose that the Chinese are inveterately attached to the use of tea. That which is used for home consumption is of a very inferior description, made up sometimes in round balls, having all the appearance of a ball of tarred twine, sometimes in flat cakes, cemented together with a glutinous substance; and sometimes used in loose leaves that have been dried without any preparation. They have, besides, the essence in small cakes as bitter as wormwood. The leaves of the Camelia Sesanqua are also used as tea; in Shantang and the northern provinces, tea is prepared from a kind of moss; and if adulterated tea is common in China, how can we flatter ourselves that we are not drinking the infusion of moss.—*Quarterly Review.*

SCRAPS OF HISTORY.

In the reign of Henry VIII. there did not grow in England any vegetable or eatable root, such as carrots, parsnips, cabbage, &c. Turkeys, fowls, &c. were introduced there about the year 1524. The currant shrub was brought from the Island of Zante, A. D. 1553. Pocket watches were brought there from Germany, A. D. 1577. About the year 1580, coaches were introduced. A saw mill was erected near London in 1633, but afterwards demolished, that it might not deprive the laboring poor of employment. Tea was introduced into England in 1666, and soon became a fashionable drink: it sold then for 60s. per lb.

From the Genesee Farmer.

ECONOMY OF FUEL.

I have a small open stove which requires shorter wood to lie horizontally than is necessary for our other fires; and we have been in the practice of taking wood from the common pile, without attending to its length; for when it was too long to lie flat in the stove we set it slanting upwards, often at an angle of 45 degrees. I have observed, however, that when the wood lies flat, it gives out much the most heat; and it is my opinion, though without having made any direct experiment, that there is nearly a difference of two to one in the benefits derived from the same quantity of fuel.

When I come to reflect on the subject, it appears reasonable that such should be the consequence. A part of the wood is placed quite in the throat of the stove, which greatly increases the draft, and hurries the rarefied air up the chimney. A good bed of hot coals is the main point for a stove of this kind in cold weather; and such a bed is not readily obtained from slanting sticks. In short the *nearer* the wood is to the bottom plate of the stove when it is burnt, the *greater* will be the quantity of heat radiated into the room.

A Farmer.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, SEPT. 10, 1834.

For the New England Farmer.

MR. EDITOR—It is an interesting evidence of the increasing attention to and progress of Horticulture, and encouraging to those who have been so efficiently engaged in promoting it, and especially those connected with the Massachusetts Horticultural Society, that we can now have as the prospect indicates, a grand Exhibition of Fruits and Flowers.

I shall be highly gratified if I can suggest any thing to aid so desirable an object or contribute to its advancement: I would therefore propose and recommend to *all* who have Fruit Orchards, Fruit Gardens, Flower Gardens or Plants to contribute either a basket of fruit or bouquet of flowers, and (although I perceive there is no special provision for vegetable productions yet I think mammoths and new varieties will be acceptable) thereby make in the aggregate a splendid exhibition and subserve the object intended. The benefits to be derived from such an exhibition by the powerful incitements to industry, improvement and competition will be incalculable if a right spirit dictates the contributions, and the Society duly interest and exert themselves on the occasion. I would urge the importance of this, and we may have the 17th, 18th and 19th three glorious days in the annals of the MASS. HORT. SOCIETY. B.

ICE HOUSE.

A friend of the Editor has requested such directions as we can furnish, relative to the construction of ice houses, and the preservation of ice for summer's use. In compliance with his wishes, we republish an article, (which first appeared in the N. E. Farmer, vol. X, p. 134) written by Professor Cleaveland, of Brunswick, Me., than whom we knew of no person more competent to give information on this or any other subject involving the philosophical principles of rural economy.

For the New England Farmer.

Mr. Fessenden—In answer to your request for *practical* information on the subject of Ice Houses, I take the liberty of giving you a description of one, which I constructed several years since, at a moderate expense, and in which I have been perfectly successful in preserving ice through *the summer and autumn.*

A pit, about 13 feet long and 9 feet wide was dug in level ground to the depth of about 10 feet. The four walls or sides of the Ice House consist entirely of *cedar.* Each wall is rendered double by nailing the boards to two opposite sides of joists 4 inches square, placed perpendicularly, at the distance of a few feet from each other. The interval between the boards is filled with tan, and a space of about 4 inches in width entirely around the building is also occupied by tan; so that the earth or soil nowhere touches the boards. Upon these walls, which are 11 feet in height, and of course project one foot above the surface of the ground, is placed a very sharp roof. This roof is also double, and the interval between the boards is filled with charcoal powder. It is painted white on the outside.

The aforementioned pit is divided by a double partition, filled with tan, into *two apartments.* In one of them, which is about 8 feet square, the ice is deposited. The other department is employed as an entry, at the bottom of which is a door, made double as aforementioned, for the purpose of taking out the ice from day to day. This entry, whose temperature in the lower part is very uniformly that of cool weather in the autumn, is furnished with shelves for the reception of butter, meat, milk, &c., during the heat of summer, and is found to be extremely useful.

The ice is cut in blocks of regular form and very closely packed, the interstices being filled with pulverized ice. All the space which remains above the ice is filled with dry straw. A few cedar slabs form the floor on which the ice rests. There are several reasons for preferring *cedar* to other kinds of wood; and I did not find its expense to exceed that of merchantable pine boards. It would be convenient to have the entry a little longer than the one just described.

Yours respectfully,

P. CLEAVELAND.

In a subsequent communication for the same paper, see vol. X, p. 139, Professor Cleaveland observes—"On reading the description of my ice house in your last number, it occurred to me that I might not have been sufficiently minute on one or two points. The roof is so sharp and high, that it affords a convenient passage into the entry, above ground, at the end of the building, by a triangular door, through which the ice is easily introduced at the top of the pit. This door is closed after the straw is deposited in the space above the ice. This one door, *opening to the atmosphere*, is sufficient for all purposes."

A writer for the New England Farmer, (see vol. X, p. 139) with the signature "*A Middlesex Farmer*," states as follows: "My ice house is a very simple and cheap affair. It is 12 feet every way, dug on a gravelly knoll. It has a stout cedar post, about 13 feet long, at each corner, and I believe four more posts between those, with a sill mortised on the top, all round, to keep them all in place. Outside of these posts it is planked with old cast off bridge plank, which were originally 5 inches thick, and these are secured, not by nailing, but merely filling in behind with gravel. The roof is a common one, rather steep, sloping of course to the ground, and shingled in the ordinary way; the door is at the east end. There is no floor between the ice and the roof. The ice may be taken out at any hour, but it is generally done early in the morning. Before the ice is put in, some small spars (round rails if you please) are placed on the bottom of the cellar, and brush put crosswise, so as to keep the ice from touching the ground. The ice is sawed in blocks of 2 or 3 feet long and about 2 feet wide, and packed in the cellar, side by side. When filled to the top, some straw or shavings are laid over to a considerable thickness, *and that is all.* Some years, when the ice is thin, it is gone in September or October: but when it can be had, solid, and of good thickness, after using it freely for all family purposes, and occasionally for neighbors, some of it remains at the end of the year. The posts should be about 13 feet, so as to enter the ground a little at bottom, and rise a little above the top, for the purpose of making a small bank outside for turning off the rain. The quantity put in is, I think, about 13 tons or loads."

It is remarked in the *Genesee Farmer*, that there is one important point in packing away ice which does not appear to be well understood. We mean the temperature of ice, when it is put into the ice house. It is well known that according to Fahrenheit's thermometer, 32 degrees is denominated the freezing point, or that degree at which the water congeals. If the temperature is raised but one degree above this the water melts, but to whatever degree below the temperature is reduced no change takes place. Now it takes nearly the same quantity of heat to raise the temperature of a body one degree when it is below 32 degrees, that it does when it is above. From this position it is plain, that the colder the ice when packed in the ice house, the greater would be the quantity of heat required to thaw it, or the greater the length of time in the same temperature. Suppose one ice house was filled when the temperature of the ice and atmosphere was of thirty degrees, or two degrees below the freezing point, and another was filled when the temperature of the atmosphere and ice were at zero, then would it not require fifteen times the quantity of heat to melt the ice in the latter that it would in the former, and if the heat was communicated in the same manner, would it not require time in proportion? If so, then it is all-important, at whatever temperature the ice is collected, it should only be packed in houses when at the lowest temperature. Now the contrary of this is often pursued. The gathering of ice is at best a cold business, and most people omit doing it until the last of winter, and then prefer those days which are most pleasant, and proceed to pack the ice in the house as it is gathered. There can be no objection to gathering or drawing the ice to an ice house in pleasant weather, but it should never be packed down but when the mercury indicates extreme cold, as in proportion to it will be the durability of the ice under the same exposure.

☞In our next we shall give a full list of all the premiums offered by the Massachusetts Society for promoting Agriculture.

MASSACHUSETTS HORTICULTURAL SOCIETY.

THE annual meeting of the Horticultural Society for the choice of President, Vice Presidents, Treasurer, Secretaries and Council, for the year ensuing, will be held at their room, 81 Cornhill, on Saturday the 20th inst. precisely at 11 o'clock, A. M. A general and punctual attendance is requested. CHAS. M. HOVEY, *Sec. pro tem.*

ERRATA.

In the New England Farmer EXTRA—which contains the List of Premiums to be awarded by the Massachusetts Society for promoting Agriculture, in December next—for "*in Faneuil Hall in the City of Boston*" read "*at a place hereafter to be designated by the Trustees.*"

ITEMS OF INTELLIGENCE.

Lafayette's Grave. Where rest the mortal remains of Lafayette? He is interred in the garden of the house No. 15, of the street of Pictus. This house is occupied as a Young Ladies' Boarding School, under the direction of the Ladies of St. Sacrament. To reach the place where repose the remains of Lafayette, it is necessary to traverse a large yard, then enter a vast enclosure, bordered on the southern side by a beautiful avenue of lindens (tilleuls.) Then follow this shaded alley until, near its extremity, you turn into another enclosure more narrow, which leads you to the gate of the Cemetery of

Pictus. This Cemetery is 10 metres (32 8-10 English feet) wide, and 50 metres (164 feet English) in length. An alley divides it into two parts, and each part is divided into one hundred sepulchres, belonging to as many families. In this Cemetery are some beautiful monuments. The sepulchre of the Lafayette family, which is the most simple, is also the last at the bottom of the Cemetery, in the angle formed by the junction of the walls to the south. Two extremely modest grave stones may be remarked. The first on which there is no inscription, covers the ashes of Madam Lafayette, and under the second reposes Virginia Lafayette, daughter of the General, and who died the wife of M. Lasteyrie Dusailant, as is shown by the inscription. The body of the General has been interred by the side of Madame Lafayette. A small hillock of earth newly dressed, and of a certain color, indicates that it is there where reposes all that now remains to us of that venerable citizen that France (the world) has lost. The earth which forms the hillock was brought from America.

The Grand Jury for Middlesex county, met at Concord, have fifteen or sixteen cases to be examined in relation to the Charlestown riot, and the whole number of witnesses to be examined, is nearly one hundred. It is probable that many of the individuals apprehended will be indicted for capital offences.

NOTICE.

The Committee on Fruits for the grand exhibition, are requested to meet at the Hall of the Mass. Hort. Society, on Saturday next, at 12 o'clock.

Sep. 10. S. A. SHURTLEFF, Chairman.

PATENT CLOVER HULLING MILL.

Rittenhouse's Improved Hulling Machine, for hand or horse power. This machine, invented by Robert Rittenhouse, is found to be one of the most improved machines for the purpose, that has been invented. It is supposed that one man will readily hull and clean from five to six bushels per day.—The above machines are for sale at the Agricultural Warehouse, Nos. 51 and 52 North Market street, and also rights for towns, counties, and states may be had. Sep. 10.

CORN CUTTERS.

This implement, though a common article, is one of the most handy and useful tools that is used on a farm. A few very superior cast steel may be had at the Agricultural Warehouse. Likewise—Cast Steel Corn Forks, for loading corn in the field. Sep. 10.

STRAWBERRY PLANTS.

FOR SALE, at New England Seed Store, 51 and 52 North Market street, the following kinds of STRAWBERRY PLANTS, some of them new and fine varieties. Orders are solicited early.

		PRICE pr doz	pr 100
1	Chili,	25	$1
2	Alpine,	25	$1
3	Methven Castle,	25	$1
4	White Chili	25	$1
5	Chili Large Scarlet,	25	$1
6	Wilmot,	37½	
7	Keen's Seedling,	25	
8	Downton,	25	
9	Mulberry,		$1
10	Bath Scarlet,		$1
11	Roseberry,		$1
12	English Red Wood,		$1
13	do. White do.		$1
14	Pine Apple,		$1
15	Hautbois,		$1
16	Monthly White Bush,	12½ ea.	
17	do. Scarlet do.	do. do.	
18	Early Virginia,	25	
19	Genuine Monthly Alpine,	25	
20	Wellington or Bostock,	25	
21	Royal Scarlet,	37½	
22	Grove End,	50	
23	Caroline,	50	
24	Large Lima,	50	
25	Large Early Scarlet,	50	
26	French Musk Hautbois,	50	
27	Southboro' Seedling,	$1	
28	True prolific Hautbois,	50	
29	Knevett's New Pine,	$1	
30	New or Black Hautbois,	50	

WHITE DUTCH CLOVER.

Just received and for sale, at the New England Seed Store, 51 & 52 North Market street—

1000 lbs. White Dutch Clover in prime order, and far superior to American Seeds, at reduced prices. sep 3

WHITE MULBERRY SEED.

Just received White Mulberry Seed, of the growth of 1834 saved expressly for the New England Seed Establishment.

GEO. C BARRETT.

BLACK SEA WHEAT.

FOR SALE, 25 bushels of this valuable variety of Winter Wheat, of which an account may be found in N. E. Farmer, vol. xi, page 118. GEO. C. BARRETT,

New England Seed Store

GRINDSTONES ON FRICTION ROLLERS.

Grindstones of different sizes hung on Friction Rollers and moved with a treader, is found to be a great improvement on the mode of hanging grindstones, the ease with which they move upon the rollers renders them very easy to turn with the foot, by which the labor of one man is saved and the person in the act of grinding can govern the stone more to his mind by having the complete control of his work.

The above Stones may be found of a very superior kind, and hung completely as above described at the Agricultural Warehouse, 51 & 52 North Market street. je 18

APPLE PARING MACHINE.

Willis' Improved Apple Paring Machine is found to be very handy and useful for paring apples, pears, &c., is very simple in its construction, and is used with great expedition. Those who are in the daily habit of using apples will find this implement very convenient and useful. Sep. 10.

ENGLISH WORKS ON AGRICULTURE.

DR. DICKSON'S Practical Agriculture, in two volumes, 1260 pages, with numerous engravings and colored plates.

Complete Farmer, or general dictionary of Agriculture and Husbandry, with many engravings, in 2500 pages.

The Complete Grazier with plates, *second handed*, 600 pages

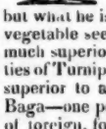
The above will be sold very low, having been partially used. July 16th. GEO. C. BARRETT.

JUST PUBLISHED,

The TEMPERANCE FAMILY ALMANAC, **for 1835,** and for sale in any quantity, at the office of the New England Farmer—price 6 cts. single, $3 per hundred.

GREEN HOUSE GLASS.

200 boxes very thick—for sale by LORING & KUPFER, No 10 Merchant's Row. 1m sep 3



FRESH GARDEN SEEDS, 1834.

THE Subscriber is now daily receiving his supplies of Garden Seeds, growth 1834, of which are various sorts of Turnip, Cabbage, Spinage, &c. &c. It is the determination to send nothing but what he is willing to *warrant;* a great proportion of the vegetable seeds are grown in our own climate, and which are much superior to the general run of foreign seeds. The varieties of Turnip Seed now in proper season to sow, will be found superior to any imported, with the single exception of Ruta Baga—one pound of well saved American seed is worth three of foreign, for this plain reason, that the seed saved here (at least what is grown under my direction) is from selected or transplanted Turnips, by which process every impure sort is thrown out, and only the fairest sorts saved—whereas in Europe they generally leave the Turnips in the field all winter, which are often much injured by severe rains and spring frosts, and cannot in the nature of things produce as pure seed as a well housed root, and this is the reason why it costs us five times as much to get it raised here as to import it; it is not necessary to state who is benefitted by it; certainly the farmer who depends on a full and genuine crop of this nutritive root—some of the finest sorts and which are of the quality stated, are the large White Norfolk, Ruta Baga or Russia Turnip; White Flat Dutch, Red and Green Top, Yellow Aberdeen or Bullocks, Yellow Stone, Swan's Egg (a choice sort), Long Yellow French: also, Long Tankard, or Rat Tail. Together with several fancy sorts, as Yellow Malta, Garden Stone, Dale's Hybrid, &c.

Constantly on hand, a full assortment of such Garden Seeds as are adapted to a West India climate; assortments suitable for the Islands of Bermuda, Jamaica, St. Croix, &c. made up on short notice; also, choice Flower Seeds, for the same climates.

The collection of Green House Plants is select, embracing all the finer varieties of the Camellia Japonica, 50 sorts; Pelargeniums, 80 sorts; Fuchsias, Jasmines, Ixoras, China Roses, Salvia Mexicana, &c. can be viewed with comfort under spacious awnings. Also, a great variety of fancy articles for the Garden, the Conservatory, the Boudoir, &c. beautiful painted Flower Glasses, China Pots, Polished Steel Ladies' Garden Implements, Grass Cutters, Silver Steel Scythes, Ladies' Transplanting Trowels, Grecian Vases, from $40 to $80 the pair.

Bird seed of every sort, Chinese Gold Fish, &c.

aug. 27. GEORGE C. THORBURN, 67 Liberty St. New York.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russets,		barrel	2 00	2 50
BEANS, white,		bushel	2 25	2 75
BEEF, mess, (new)		barrel	9 50	10 00
Cargo, No. 1		"	7 50	8 00
prime,		"	6 50	7 00
BEESWAX, (American)		pound	18	22
BUTTER, inspected, No. 1, new,		"	13	15
CHEESE, new milk,		"	8	9
skimmed milk,		"	3½	5
FEATHERS, northern, geese,		"	37	42
southern, geese,		"	33	37
FLAX, American,		pound	9	10
FLAXSEED,		bushel	1 25	1 37
FLOUR, Genesee,	cash.	barrel	5 62	5 75
Baltimore, Howard str. new		"	5 37	
Baltimore, wharf,			5 25	5 50
Alexandria,		"	5 25	5 37
GRAIN, Corn, northern yellow,		bushel	75	
southern yellow,		"	72	
white,		"	71	72
Rye, Northern,		"	70	71
Barley,		"	60	65
Oats, Northern,	(prime)	"	41	42
HAY, best English,		ton	20 00	21 00
Eastern screwed,		"	13 00	14 00
Hard pressed,		"	10 00	12 00
HONEY,		gallon	40	50
HOPS, 1st quality		pound	12	14
2d quality		"	10	12
LARD, Boston, 1st sort,		pound	8	8½
Southern, 1st sort,		"	7	7½
LEATHER, Slaughter, sole,		"	17	19
" upper,		lb.	10	12
Dry Hide, sole,		pound	15	17
" upper,		lb.	18	20
Philadelphia, sole,		pound	21	23
Baltimore, sole,		"	20	22
LIME, best sort		cask	85	90
PORK, Mass. inspec., extra clear,		barrel	17 00	18 00
Navy, Mess,		"	13 00	
Bone, middlings,		"		
SEEDS, Herd's Grass		bushel	2 37	2 50
Red Top, northern,		"	75	87
Red Clover, northern,		pound	8	9
White Dutch Honeysuckle		"	25	31
TALLOW, tried,		cwt	7 00	7 50
WOOL, prime or Saxony Fleeces,			60	70
American, full blood, washed		pound	50	60
do. 3-4ths do.		"	43	43
do. 1-2 do.		"	35	40
do. 1-4 and common		"	30	35
Native washed,		"	38	40
Northern pulled. Pulled superfine,		"	50	52
Northern pulled. 1st Lambs,		"	40	42
Northern pulled. 2d "		"	37	40
Northern pulled. 3d "		"	20	35
Northern pulled. 1st Spinning,		"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET

RETAIL PRICES.

HAMS, northern,	pound	9½	10
southern,	"	8	9
PORK, whole hogs,	"	6½	7
POULTRY, (uncertain)	"		
BUTTER, (tub)	"	14	17
lump, new,	"	20	25
EGGS,	dozen	16	17
POTATOES, (new)	bushel	37	50
CIDER, (new.)	barrel	2 00	

BRIGHTON MARKET.—MONDAY, Sept. 8, 1834.

Reported for the Daily Advertiser and Patriot.

At Market 915 Beef Cattle, 740 Stores, ; 6200 sheep, and 1140 swine. Several parts of lots Beeves, Stores, sheep and swine unsold.

PRICES. *Beef Cattle*—Sales were more even than they were last week, but prices will average about the same. We quote to correspond with last week, viz.: prime 4 75 a 5; good 4 a 4 50; thin 3 a 3 75.

Working Oxen.—We noticed a few yoke sold at $48, 55, 64, 65, 78 and 80.

Cows and Calves.—Sales were effected at $18, 23, 25, 28, and 33.

Stores.—Our prices range so as to comply with Eastern and Northern, viz.: yearlings $6 a 9; two years old, 10 a 15; three years old 19 a 25.

Sheep—"Dull, dull." Lot of middling quality were taken at 1 25, 1 33, 1 37, 1 42. 1 50, 1 54, 1 62. 1 67 and 1 88; better qualities at 2 a 2 17. Wethers, some of which were very fine, 2, 2 50. 2 75, and $4.

Swine—The large number at market caused prices to decline; one lot, most of which were old, half barrows, at 4 c; a lot old and young at 4c for sows and 5c for barrows; a lot of shoats, half barrows, at 4½, and one lot at 4¾c; at retail, 5c for sows and 6 for barrows.

MISCELLANY.

From the New England Magazine for August.

LAFAYETTE.

THERE was a sound of woe,—
A spirit-stirring shock,—
A new-born nation strove for life,
And a monarch came down to the banner'd strife,
As the lion meets the flock.

A youthful hero crossed
The raging of the sea,
The blood of France was in his heart,
And it glow'd as he took the infant's part,
Who struggled to be free.

There was a sound of joy,—
The warriors were at rest,
And the fearless child, with a giant's might,
Went forth in the strength of his lordly right,
And watched by the ocean-billows bright,
For the coming of a guest.

And the shout of welcome sped
From the mountain to the main,—
The flowers of gratitude wreathed a crown,
And the vet'ran's tears with the babe's fell down
Like a gush of summer's rain.

The idol hero came,—
Not with his sword of might,
But silver hairs on his brow were strown,
And the eye was meek that like lightning shone
In the van of the stormy fight.

He had breathed the dungeon's damps—
He had heard the blast of fame,
When the clime of his birth like a maniac rush'd,
And the blood of kings from its fountain gush'd,
He stood at his post, the same.

And he sought, by memory's chart,
For dell, and rock and stream,
But a spell of magic had fallen around,
And cities arose where the forest frown'd,
And the far, lone lake, with masts was crown'd,
Like the changes of a fairy dream.

The exulting pulse beat high,
In the heart of this western zone,—
His home was the breasts of the free and brave—
No sceptred king, with the world his slave,
E'er sat on such a throne.

There was a solemn knell,—
O'er the summer breeze it stole,—
From town, and tower, and village bell,
On our listening nation's ear it fell,
And woke the mourner's soul.

The hero slept in dust,—
The mighty bore his pall,
The tears of love on his tomb were shed,
The glory of earth was around his head,
But from honor and wealth, and bliss, he fled,
To the highest joy of all. L. H. S.

DUTY OF A BACHELOR OF FORTY-FIVE.

You will naturally ask me how a man should enjoy the evening of life. Should be marry? By all means. It is the wisest thing he can do. But if he passes forty-five, he should make no unnecessary delay, for he is not far from being old enough. But at any age below sixty, or perhaps seventy, I think his wisest course is to marry. Let him rear a circle of tender and attached friends around him, who will serve him with affection, and whom he can love without fear. There is joy in respect paid to you by your countrymen; there is joy in the literary or warrior fame; but there is no earthly joy like that of a parent of a virtuous family.—*The Ettrick Shepherd's Lay Sermon.*

ITEMS.

As we must render an account of every idle word, so must we likewise of our idle silence.—*Ambrose.*

Advise not what is most pleasant, but what is most useful.—*Solon.*

Actions measured by time, seldom prove bitter by repentance.

"As I am Antonius," said the Emperor, "Rome is my city and my country; but, as I am a man, the world."

As sight is in the eye, so is the mind to the soul.—*Sophocles.*

A stranger, if just, is not only to be preferred before a countryman, but a kinsman.—*Pythagoras.*

Be always at leisure to do good; never make business an excuse to decline the offices of humanity.—*M. Aurelius.*

Bear, and blame not, what you cannot change. —*Publius Syrus.*

Dr. Donne, speaking of the Bible, quaintly says, "Sentences in Scripture, like hairs in *horses' tails* concur in one root of beauty and strength; but, being plucked out one by one serve only for springs and snares."

In nature all is managed for the best with perfect frugality and just reserve, profuse to none but bountiful to all; never employing on one thing more than enough, but with exact economy, retrenching the superfluous, and adding force to what is principal in every thing.—*Shaftesbury.*

A Good Wife. A woman who uniformly makes good coffee, does not scold even on a washing day, and would not be ashamed to be seen before *breakfast time*, will certainly make a good wife.

A pretty considerable Headache. A jolly son of Bacchus, who wears a nose like a handful of ripe strawberries and resides within a hundred miles of Matlock Bath, after having sacrificed at the shrine of the rosy god, thus describes his sensations on the ensuing morning: "Talk of a headache! my head aches all over, from my crown to my chin! Every hair of my head aches!! (and pulling out half a dozen) I can feel these ache while I hold them in my hand."

A perfect artist, even in his own despite. A warm partisan of —— was eulogising his friend in most unmeasured terms, and wound up with the following praise: "Sir, art is so innate in him, that if he poke the fire there is immediately a red hot landscape; and I have seen him break several windows, every fracture in which was a striking profile portrait!"

The Brattleborough Inquirer says, "A gentleman from Dummerston, Vt. informs us that the drought is so great in that vicinity, that the grasshoppers are reduced to mere skeletons, and sit upon the fences with tears in their eyes for the want of something wherewith to satisfy the cravings of hunger!

A butcher boy, carrying a tray on his shoulder, accidentally struck it against a lady's head, and discomposed her wig. "The deuce take the tray," cried the lady in a passion. "Madam, (said the lad gravely,) the deuce cannot take the tray."

"*Sich a good un.*" Why is a tailor, when patching a garment, like an enemy? Give it up? Because he is "a sower of tares."

Learning. A village schoolmaster having over his door a board on which was "Reading and Writing *learnt* by A. B. "when he has *learnt* himself," observed a passenger, "I suppose he will *teach* us."

At a ball given by the City of Paris to Bonaparte, was a Madam Cardon. The Corsican, in general, was not very fond of people who had become rich by any means but by his own favor. He had never seen Madam Cardon, whose name even he had never known before; but he had been told that her husband was possessed of great wealth. He walked towards her with a peevish sort of air, and said to her very abruptly—"Are you Madam Cardon." She made a profound courtesy to his query. Bonaparte continued his discourse; "You are very rich." "Yes Sir," she said, "I have ten children." Bonaparte, struck with the delicate force of this reply, walked quickly away from her ladyship.

Thirteen or fourteen of the inmates of a family were lately rendered dangerously ill at Mobile, by having poison administered to them by a slave, and yet no means were taken to bring her to justice, in consequence of her great value.

Gold is worshipped in all climates, without a single temple, and by all classes, without a single hypocrite.

FRUIT TREES.

ORNAMENTAL TREES, ROSES, FLOWERING PLANTS, &c. NURSERY of WILLIAM KENRICK in NEWTON, 5½ *miles from Boston by the City Mills, and ½ a mile from the Worcester Rail Road.*

A rare collection of Fruit trees, Trees and shrubs of ornament, Roses, Dahlias, &c. This Nursery now covers compactly, the most part of 18 acres; and includes of Trees and plants in different stages of growth, from two to three hundred thousand. Of *new celebrated Pears alone*, 150 kinds, a part of which having been already proved in our climate, are especially recommeneed. Of Peaches, a Capital Collection, for extensive numbers and fine kinds—Apples—Cherries—Plums—Nectarines—Apricots—Almonds—Quinces—Grape Vines—Currants—Raspberries—Gooseberries—Strawberries—Figs, &c.—Selections from the best varieties known.

MORUS MULTICAULIS, OR NEW CHINESE MULBERRY, so celebrated for the food of silkworms.

Of ROSES. A superb collection of from 300 to 400 hardy and China varieties; from numerous importations, and first rate sources. White Flowering Horse Chesnuts, Weeping Willows, Catalpas, Mountain Ash, Silver Firs, Venetian Sumach, Altheas, Honeysuckles, Azaleas, &c. &c.—in all, of Ornamental trees, and shrubs, 650 varieties. Of Herbaceous flowering Plants, 300 choice varieties, including the finest kinds of Pæonies, and 100 splendid varieties of Double Dahlias.

Gentlemen are invited to forward their orders early in Autumn, being an excellent season for transplanting. Address to WILLIAM KENRICK, NEWTON. Trees, &c. delivered in Boston free of charge for transportation, and suitably packed, and from thence when ordered duly forwarded, by land or sea. Or orders will receive the same attention if left with GEO. C. BARRETT, who is agent, at his seed store and New England Farmer Office, Nos. 51 & 52, North Market Street, Boston. Catalogues gratis on application. Je 25

GRASS SEEDS, (for Fall Sowing.)

FOR SALE, at the New England Seed Store, 51 and 52 North Market street.

Clover (Northern)—Herds Grass—Red Top—White Clover (fine imported)—Lucerne, &c &c.—Wholesale and Retail.

500 PIECES ENGLISH MERINOS.

ELIAB STONE BREWER, has received from New York and will be opened on Monday morning, 500 pieces English Merinos, of supérior quality and colors, being the entire importation of one of the first importing Houses in the country, and in anticipation of the season, will be sold at least 25 per cent. lower than they can be afforded in the Autumn.

aug 13 6tis 414, Washington-street.

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